





MR. s. Floretta Lauber

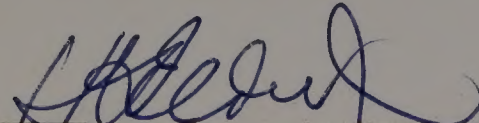
AND one guest

ARE MY GUESTS AT

**Scandia**  
RESTAURANT

9040 SUNSET BOULEVARD • HOLLYWOOD, CALIF.  
RES. 278-3555

Reservations suggested

  
Henry K. Elder, Jr., Pres.

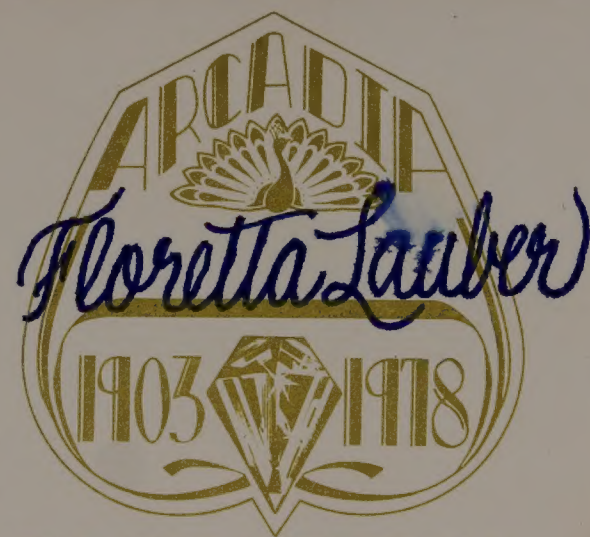
HOST'S SIGNATURE

GEORGE ELKINS CO.

HOST'S NAME (Please Print)

R.E. McDavid 7/8/79 Scandia Restaurant, Inc.  
IF BUSINESS, COMPANY NAME  
20 B. charged





*Floretta Lauber*

DIAMOND JUBILEE BALL









CITY OF ARCADIA  
DIAMOND JUBILEE BALL

Saturday, September 30, 1978

SANTA ANITA PARK CLUBHOUSE

Social Hour 7:00 to 8:30 p.m.  
Dinner 8:30 p.m.  
Drawing 11:30 p.m.  
Dancing until 1:30 a.m.

**\$15.00**  
per person

BLACK TIE OPTIONAL

Table No. **39**

Nº

**630**

DINNER  
\$15.00  
PER PERSON

630

Nº





CITY OF ARCADIA  
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BLACK TIE OPTIONAL

Table No. **39**

Nº

**631**

DINNER  
\$15.00  
PER PERSON

631

Nº





A PARTY

FOR SOME

MATCHLESS FRIENDS

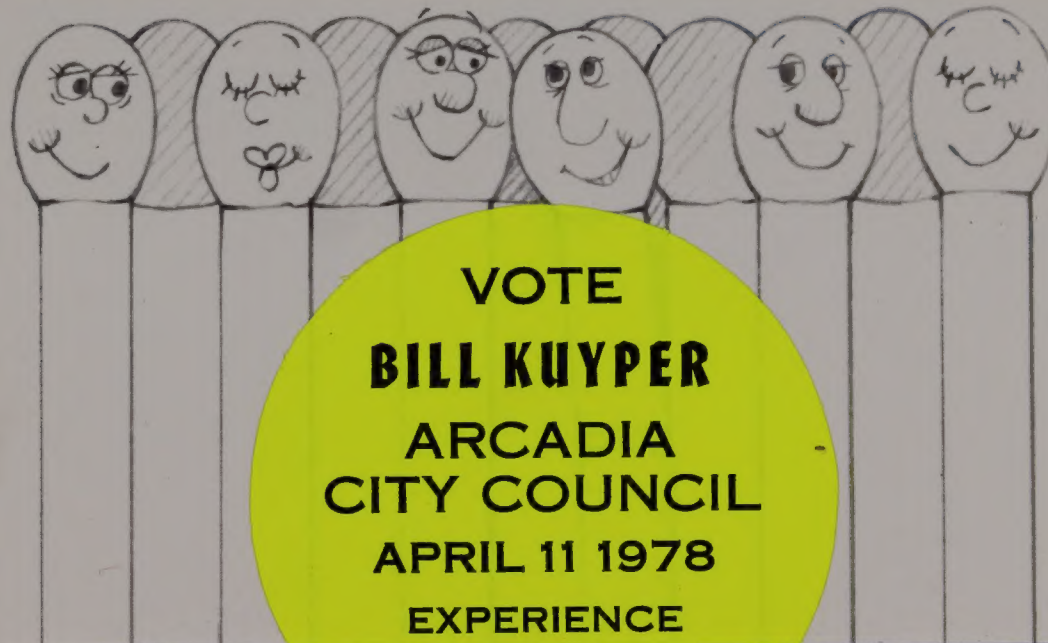


Date Tuesday, April 11, 1978

Time 7:30 P.M.

Place 2020 Highland Oaks Dr.  
Arcadia

Chas & Bill Kuyper  
Regrets Only  
355-7347









**MILWAUKEE BROWN BOTTLE** Tours of the Jos. Schlitz Brewing Company's plant in Milwaukee conclude in the charming "Brown Bottle" guest hall. Named for the pioneering effort of Schlitz in the area of protective packaging, the hall is decorated with authentic furnishings from European mansions and castles.



**WHEREVER**

# Gourmets Gather

## YOU'LL FIND

# Usinger's

**FAMOUS SAUSAGE**







## *Usinger's* SNACK SIZE TREATS

*in consumer size saran packages*

**All Beef Snack Bologna** . . . tangy flavor and lean meat to delight the beef nibbler.

**Beerwurst** . . . cooked summer sausage . . . the perfect companion to a bottle of beer.

**Mortadella** . . . smooth textured . . . choice pork and beef with pistachio nuts.

**Yachtwurst** . . . coarsely chopped lean pork and beef, pistachio nuts, and a touch of garlic make this a truly different taste treat.

**Old Fashioned Liverwurst** (not shown) . . . country style . . . coarsely chopped.

*Try any one of these unique, exact weight, consumer size sausages . . . the perfect size for hors d'oeuvres, cracker snacks and dainty sandwiches.*

**FRED USINGER, INC.**

1030 N. THIRD ST. • MILWAUKEE, WIS. 53203

© FRED USINGER, INC.



## ORDER BLANK

DATE \_\_\_\_\_

SHIP TO \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_

# Usinger's

## FAMOUS SAUSAGE

FRED USINGER, INC.  
1030 N. Third St., Milwaukee 53203  
Telephone 276-9100

SHIP VIA \_\_\_\_\_

SHIP WHEN \_\_\_\_\_

STATE \_\_\_\_\_

CR. APPR. \_\_\_\_\_

### Blood Sausage

- 1lb. Blood Pudding (2 lb. av.)
- 1lb. Link Blood Sausage 6 links to 1lb.)
- 1lb. Pepper Blood (3 links to 1lb.)
- 1lb. Thuringer Style Blood Sausage (1 to 1 1/2 lb. av.)
- 1lb. Tongue Blood Sausage (8 to 10 lb. av.)

### Liver Sausage

- 1lb. Braunschweiger Style Liver Sausage (Natural Casing)
- 1lb. Fresh Liver Sausage (1 1/2 lb. av.)
- 1lb. Goose Liver Style 1/2-3/4 lb. links)
- 1lb. Hessische Landleberwurst 1 1/2 lb. av.
- 1lb. Hildesheimer Style Liver Sausage 1 1/2 lb. av.
- 1lb. Milwaukee Braunschweiger Liver Sausage (Phofilm) (4 1/2 lb. av.)

### Sausages to Be Cooked

- 1lb. \* All Beef Frankfurters (5-7 links to 1lb.)
- 1lb. All Beef Ring Bologna Cryovac Wrapped
- 1lb. \* All Beef Smoked Sausage 9' links Approx 3 links to 1lb.
- 1lb. \* "Barbe Brats" (Bratwurst for Barbecuing Pre-Cooked 5-7 links to 1lb.)
- 1lb. \* Bratwurst Pre-Cooked 5-7 links to 1lb.)
- 1lb. \* Frankfurters 5-7 links to 1lb.)
- 1lb. \* Fritzes 8-10 links to 1lb.)
- 1lb. Holsteiner with garlic 1 lb. av. ring)
- 1lb. \* Knackwurst 4-5 links to 1lb.)
- 1lb. \* Polish Sausage (5-6 links to 1lb.)
- 1lb. \* Pork Sausage (Uncooked) (8-8 links to 1lb.)
- 1lb. \* Sausagechen (Uncooked) (7-9 links to 1lb.)
- 1lb. Smoked Sausage "Ring Bologna"
- 1lb. \* Smoked Pork and Beef Polish Sausage with garlic 4-5 links to 1lb.)
- 1lb. \* Smoki-Brats (Smoked Bratwurst) (4 links to 1lb.) (6-7 in. long) (Pre-Cooked)
- 1lb. \* Stuttgarter Knackwurst (4-5 links to 1lb.)
- 1lb. \* Wieners (8-10 links to 1lb.)

\*These items packed in 6 lb. display cartons for your convenience.

### Fine Luncheon Meats

- 1lb. Beerwurst (6-8 lb. av.)
- 1lb. Big Bologna (6-7 lb. av.)
- 1lb. Big Yachtwurst (6-8 lb. av.)
- 1lb. Boiled Beef Tongue (1 1/2 to 2 lb. av.) (Cryovac Wrapped)
- 1lb. Cooked Corned Beef (7-8 lb. av.) (Prime and Choice Rounds) (Cryovac Wrapped)
- 1lb. Fancy Loaf (5 lb. av.) (Phofilm Wrapped)
- 1lb. German Style Headcheese Schwanenmagen 7-10 lb. av.)
- 1lb. Headcheese 6-9 lb. av.)
- 1lb. Jellied Corned Beef (4 lb. av.) (Phofilm)
- 1lb. Jellied Sals (3 1/2 lb. av.) (Phofilm Wrapped)
- 1lb. Long Bologna (2 to 2 1/2 lb. av.)
- 1lb. Luncheon Loaf (5 lb. av.) (Phofilm Wrapped)
- 1lb. Mortadella (7-9 lb. av.)
- 1lb. Mosaic (3-4 lb. av.)
- 1lb. New England Ham (6-8 lb. av.)
- 1lb. Old-Fashioned Loaf (5 lb. av.)
- 1lb. Pastrama (Peppered Beef) (7-8 lb. av.) Cryovac Wrapped
- 1lb. Roast Pork (4 to 5 lb. av.) (Cryovac)
- 1lb. Strasburger Fleischwurst (2 to 2 1/2 lb. av.)
- 1lb. Westphalian Ham (Cryovac—5 1/2 lb. av.)
- 1lb. Yachtwurst (Regular) (2 to 2 1/2 lb. av.)

### Cervelat or Summer Sausage

- 1lb. All Beef "Hickory Twigs" (Garlic) (4-5 links to 1lb.)
- 1lb. All Beef Salami (Garlic) (3 1/2 lb. av.)
- 1lb. All Beef Slicing Salami (Garlic) (7 lb. av.)
- 1lb. All Beef Slicing Summer (7 lb. av.)
- 1lb. All Beef Summer (2 1/2 lb. av.)
- 1lb. Big Summer, Slicing Summer (soft, 6 lb. av.)
- 1lb. Genoa Salami (Garlic) (4 1/2 lb. av.)
- 1lb. German Salami (Garlic) (4 1/2 lb. av.)
- 1lb. Gothaer Style, Extra Fine (3 lb. av.)
- 1lb. Kummelwurst (Caraway) (2 lb. av.)
- 1lb. Landjoeger (Garlic) (8-7 links to 1lb.)
- 1lb. Pepperoni (Deli-Style) (4 lb. av.)
- 1lb. Soft Salami (Garlic) (2 lb. av.)
- 1lb. Soft Summer, Farmer Style (2 lb. av.)
- 1lb. Thuringer Summer Sausage (12-14 lb. av.)

### Consumer Size Items

- 1lb. All Beef Salami (Garlic) (12 oz.) C.O.V.
- 1lb. All Beef Summer (12 oz.) C.O.V.
- 1lb. Fancy Loaf (1 lb. av.) Phofilm Wrapped)
- 1lb. Jellied Sals 1 1/2 lb. av. (Phofilm Wrapped)
- 1lb. Mettwurst Fine (Sandwich Spread) (1 lb. av. ring)
- 1lb. Soft Salami (Garlic) (12 oz.) C.O.V.
- 1lb. Soft Summer Sausage (Farmer Style) (12 oz.) C.O.V.
- 1lb. Tea Cervelat (1/2 lb. av.)
- 1lb. Teawurst (1/2 lb. av.) (Sandwich Spread)
- 1lb. Thuringer Summer (12 oz.) C.O.V.

### Saran Casing—Consumer Size Specialties (Exact Weight)

- 1lb. All Beef Snack Bologna (8 oz.) (20 pcs. to carton)
- 1lb. Beerwurst (8 oz.) (20 pcs. to carton)
- 1lb. Milwaukee Braunschweiger Liver (8 oz.) (20 pcs. to carton)
- 1lb. Milwaukee Braunschweiger Liver (1 lb.) (18 pcs. to carton)
- 1lb. Mortadella (8 oz.) (20 pcs. to carton)
- 1lb. Old-Fashioned Liverwurst (8 oz.) (20 pcs. to carton)
- 1lb. Yachtwurst (8 oz.) (20 pcs. to carton)

WHEN ORDERING BY PIECES CROSS OUT THE LB. MARK

Remarks: \_\_\_\_\_

... Made in Milwaukee Since 1880 ...



\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

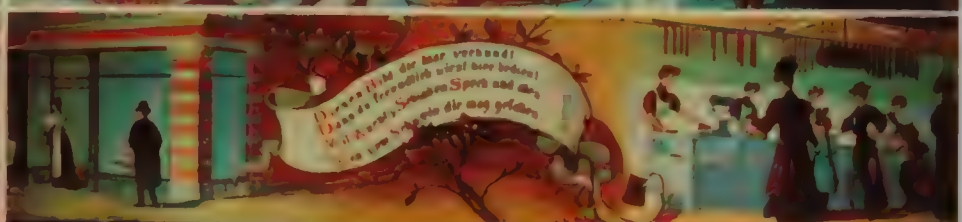
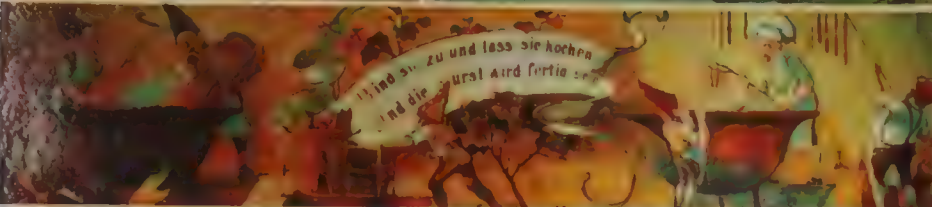
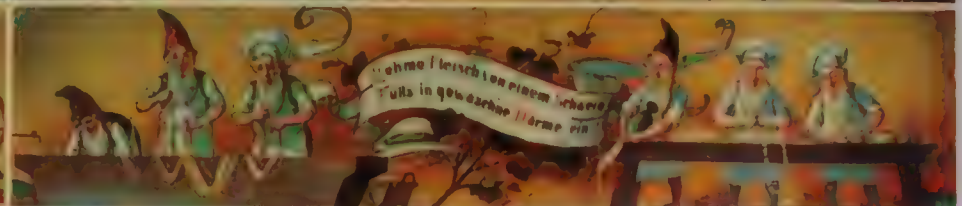
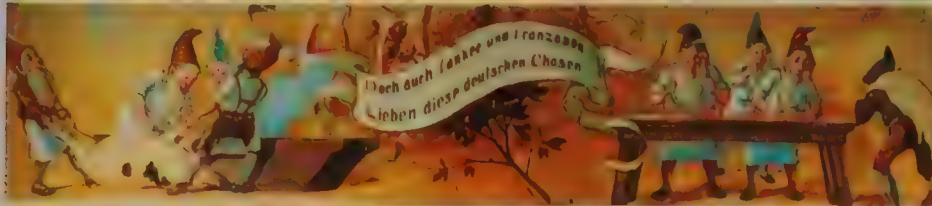
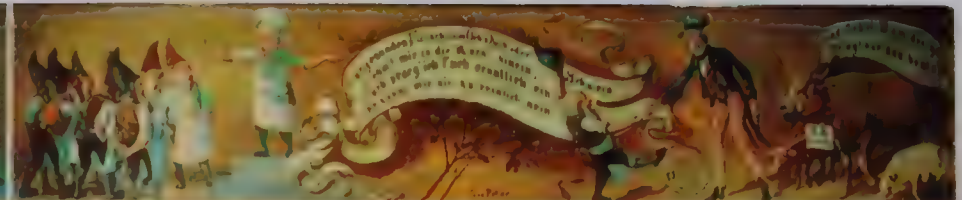
FRED USINGER, INC.

1030 N. THIRD STREET

MILWAUKEE,

WISCONSIN 53203

*Fine Sausage Since 1880*







FRED USINGER, INC.

1030 N. Third Street

Milwaukee, Wisconsin 53203

The oil murals of these "little men" which decorate the walls of the Usinger retail store were done for Fred Usinger by artist George Peter in 1906. Depicting various phases of the old-world methods of sausage making, each mural is accompanied by a clever German verse. Epitomized in the "Sausage-making Elves" is much that the name Usinger's stands for — true old-world skill in a 20th century setting — the enjoyment of all things good, made better by progress. Usinger's famous sausage products are available at fine retail outlets in Milwaukee and throughout the nation.

Pub. by Jack Ellingboe, 3340 So. 54th St., Milwaukee, Wis. 53219

First  
Class  
Postage  
Required

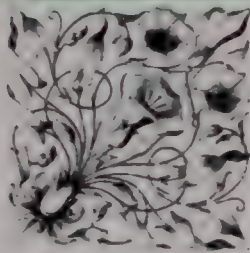
99422

*Giant Post Card*

99422

dp MADE BY  
DEXTER PRESS, INC.  
WEST HAVEN, NEW YORK

Arcadia  
Historical  
Society



**Floretta Lauber**

380 W. Huntington Drive  
Post Office Box 1804  
Arcadia, California 91077  
(626) 448-8512

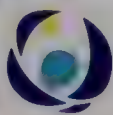




[calphil.com](http://calphil.com)



[@caphilharmonic](#)



CALIFORNIA  
PHILHARMONIC

**Floretta K.  
Lauber**

Vice President  
Community Development/  
Special Events

t: 626.355.6945  
socialwhirl@verizon.net

PO Box 661675  
Arcadia CA 91066

California Philharmonic  
2700 E Foothill Blvd, Ste 210  
Pasadena CA 91107

t: 626.304.0333 | f: 626.304.0038

a 501(c)3 nonprofit | EIN 46-3952262









# **The Centennial Recognition Dinner Program**

**January 18, 2003**

## **Cocktail Reception**

Music provided by Arcadia High School String Quartet  
Under the direction of Art Farr and Tom Landis

## **Introduction of Master of Ceremonies**

William R. Kelly, City Manager

## **Welcome and Special Introductions**

Mayor Gail Marshall

## **Invocation by Reverend Monsignor Norman Priebe**

Holy Angels Catholic Church

## **Dinner**

## **Reflections by Former Mayor Edward Butterworth**

## **Special Program**

Huell Howser, KCET Celebrity and Travel Host

## **Presentation of gifts by dignitaries from Tripolis, Greece**

## **Centennial Remarks**

## **Benediction by Reverend Gene Wallace**

Arcadia Episcopal Church of the Transfiguration





## Arcadia Centennial Recognition Dinner Committee

CO-CHAIRMEN - Ruth Gilb and James Helms

Dorothy Cunningham

Kelley McGuire Diehl

Judy Fickas

Cindy Flores

Karen Goodrich

Julie Hopf

Eileen Hubbard

Floretta Lauber

Nancy May

Carol McGuire

Marie Schmitt

Lee Segal

Marge Totten

Mary Young

Queen Ann Cottage - Art by Christin Huang  
Arcadia High School - 2000



*The Finest in Continental Dining*

Assorted Hot and Cold Hors D'oeuvres served butler style

**APPETIZER**

**ARCADIA PEACOCK SALAD**

A puff pastry peacock shell filled with an array of limestone and mescaline greens,  
laced with roquefort cheese and champagne vinaigrette.  
Then topped with roasted anjou pear and caramelized pecans.

**ENTRÉE**

**GOLD MEDAL RAINBOW BEEF TENDERLOIN**

Layers of sauteed tenderloin of beef filled with spinach, mushroom duexelle and tomato concasee.  
Served with duchesse potatoes and accompanied by a madeira wine sauce and truffle oil.

**DESSERT**

**CENTENNIAL APPLE TART**

Oven fresh baked apple tart drizzled with a grand marnier caramel sauce.  
Topped with chantilly cream and fresh berries  
along with a chocolate medallion bearing the number 100.

Coffee

The City of Arcadia

Cordially invites you to attend

**The Centennial Recognition Dinner**

Saturday, January 18, 2003

at

Arcadia Community Center  
365 Campus Drive, Arcadia

6:30 p.m. Reception

7:30 p.m. Dinner

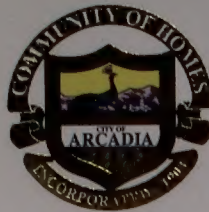
Space limited

Please RSVP by

January 5, 2003

Business Attire





## City of Arcadia

December 18, 2002

### Office of the City Council

Mrs. Floretta Lauber  
P.O. Box 661675  
Arcadia, CA 91066

Gail A. Marshall  
*Mayor*

Dr. Sheng Chang  
*Mayor Pro tempore*

Gary A. Kovacic  
Mickey Segal  
John Wuo  
*Council Members*

Dear Floretta,

By now you should have received your invitation to Arcadia's Centennial Recognition Dinner scheduled for January 18, 2003. If you have not yet returned your response card, please do so, as we would like to have as many past and present elected and appointed officials in attendance as possible.

If you will be in town on Friday, January 17, 2003, we would like to invite you to a special, hosted VIP Reception from 5:30 p.m. – 7:30 p.m., also to be held at the Community Center, 365 Campus Drive. This will be an intimate gathering of a select group who has been instrumental in shaping the character of this community. During the reception you will have an opportunity to tour the adjacent Ruth and Charles Gilb Arcadia Historical Museum that was opened in 2001, and of which we are very proud.

If you are available to join us on January 17, please respond to Cindy Flores, Special Assistant to the City Manager, at 626-574-5432 (or email at [crowe@ci.arcadia.ca.us](mailto:crowe@ci.arcadia.ca.us)) by January 10. We hope to see you there.

Sincerely,

GAIL A. MARSHALL  
Mayor

cc: City Council  
William R. Kelly, City Manager

*Called  
12/23  
left message  
on Cindy's  
phone.*